

**Amendments to the Claims:**

This listing of the claims will replace all prior versions and listings of claims in the application:

**Listing of the claims:**

1. (Currently amended) An acid beverage composition, comprising,
  - (A) a hydrated protein stabilizing agent ~~comprising~~ selected from the group consisting of a high methoxyl pectin;
  - (B) at least one flavoring material comprising a fruit juice, a vegetable juice, citric acid, malic acid, tartaric acid, lactic acid, ascorbic acid, glucono delta lactone or phosphoric acid; and
  - (C) a slurry of an aqueous protein material ~~wherein the protein is not subjected to spray drying and~~ wherein the slurry of the aqueous protein material is prepared by a process, comprising;
    - (1) preparing an aqueous extract from a protein containing material,
    - (2) adjusting the pH of the aqueous extract to a value of from about 4 to about 5 to precipitate the protein material,
    - (3) separating the precipitated protein material and forming a suspension of the precipitated protein material in water,
    - (4) adjusting the pH of the suspension to a value of from about 4.0 to about 6.0 to form a slurry of an aqueous protein material, wherein the slurry is not subjected to spray drying, and optionally
    - (5) pasteurizing, the slurry of the aqueous protein material;wherein the acid beverage composition has a pH of from 3.0 to 4.5.

5. (Original) The composition of claim 1 wherein the protein stabilizing agent (A) is present at from 0.5-5% by weight of the total composition.

6. (Original) The composition of claim 1 wherein the pH of the protein stabilizing agent (A) is from 2.0-5.5.

7-9 Canceled

10. (Original) The composition of claim 1 wherein the protein material (C) comprises a soybean protein material, casein, whey protein, wheat gluten or zein.

11. (Original) The composition of claim 10 wherein the soybean protein material comprises a soy flour, soy concentrate or soy protein isolate.

12. (Original) The composition of claim 11 wherein the soybean protein material comprises a soy protein isolate.

13. (Original) The composition of claim 1 wherein the protein material (C) comprises a hydrolyzed protein material or a non-hydrolyzed protein material.

14. (Original) The composition of claim 13 wherein the protein material (C) comprises a hydrolyzed protein material.

15. (Original) The composition of claim 1 wherein the pH of the acid beverage composition is from 3.2-4.0.

16. (Original) The composition of claim 1 wherein the pH of the acid beverage composition is from 3.6-3.8.

17-83 Canceled